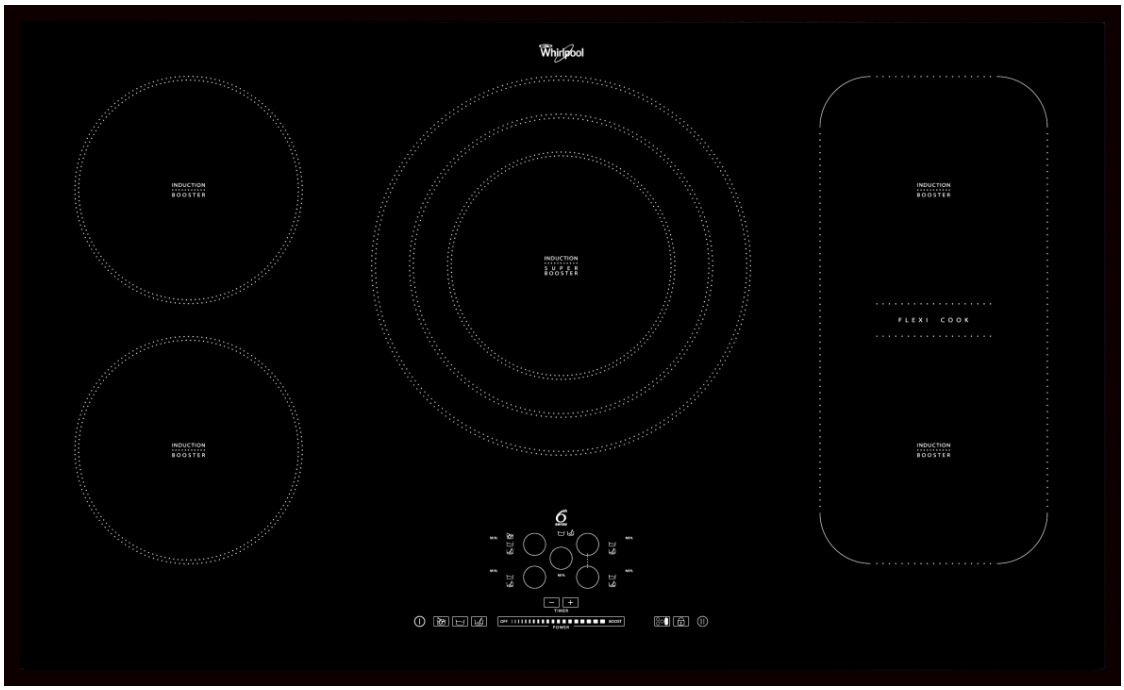
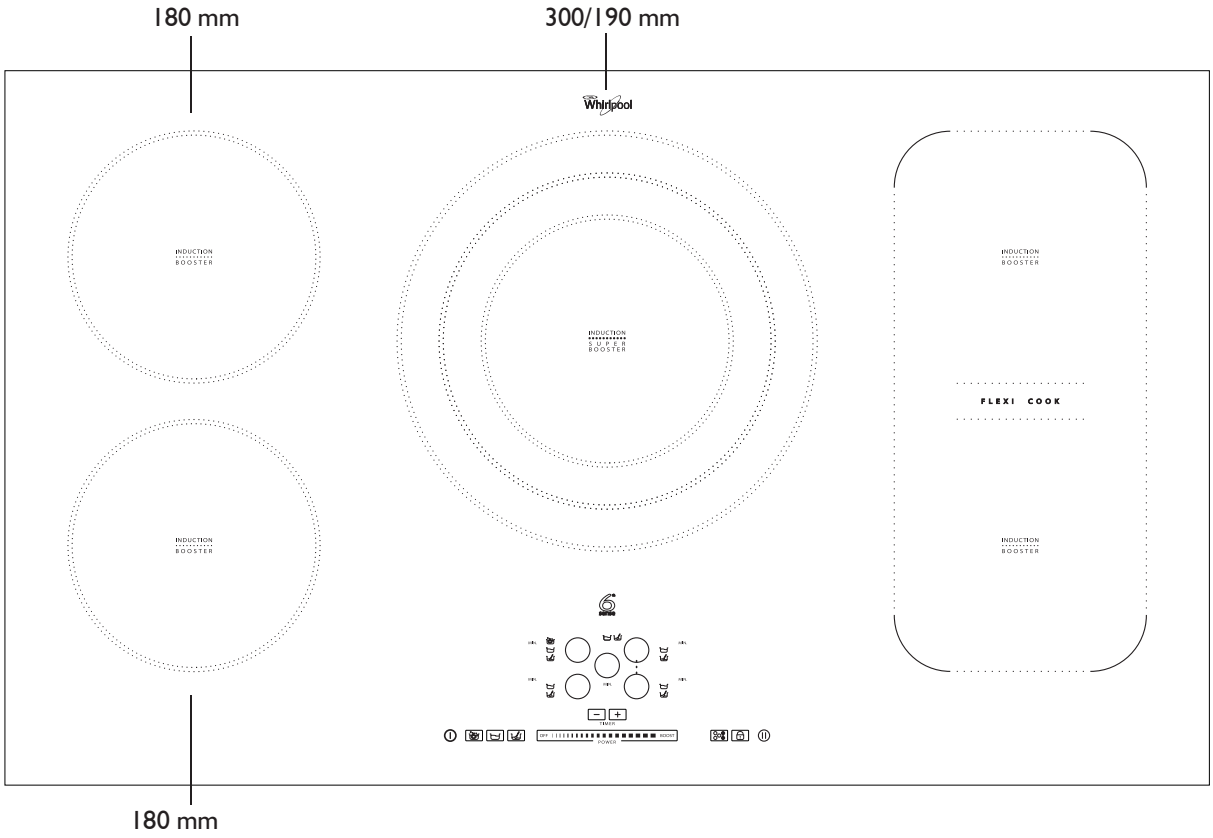
INSTRUCTIONS FOR USE



ACM795BA
90cm Induction Electric Cooktop

SENSING THE DIFFERENCE



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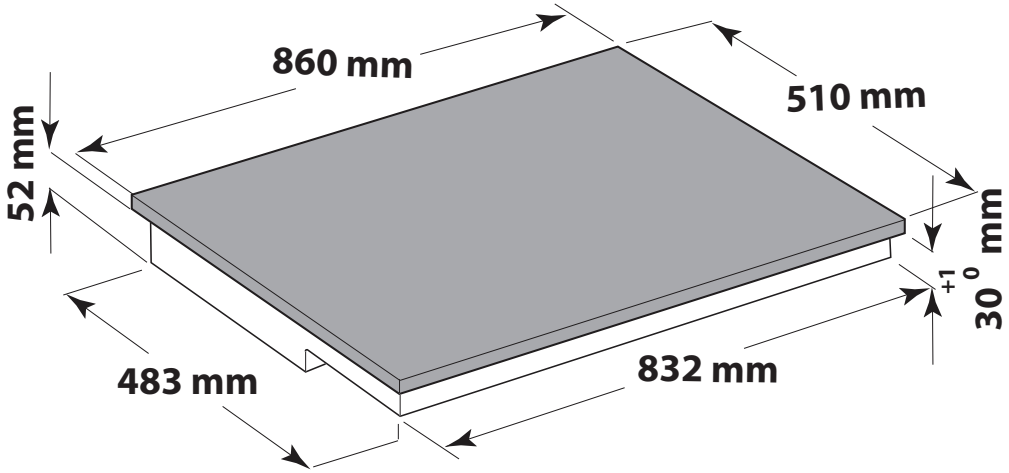
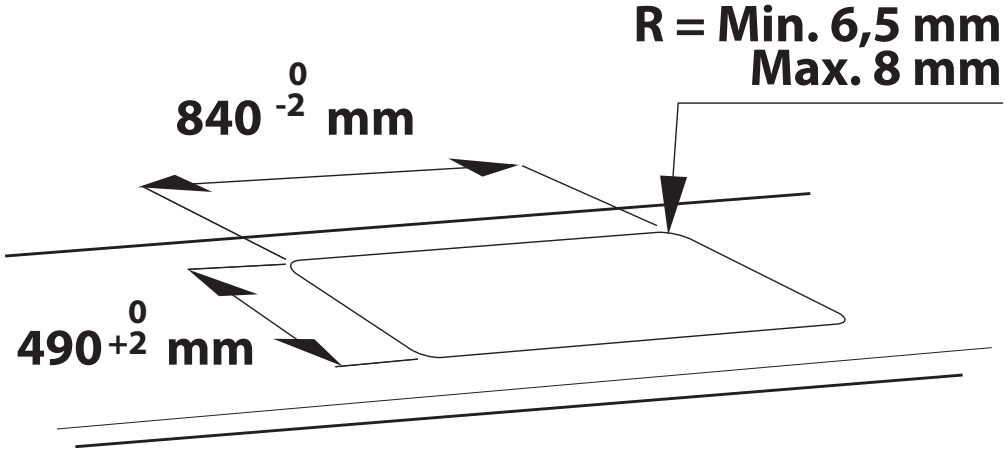
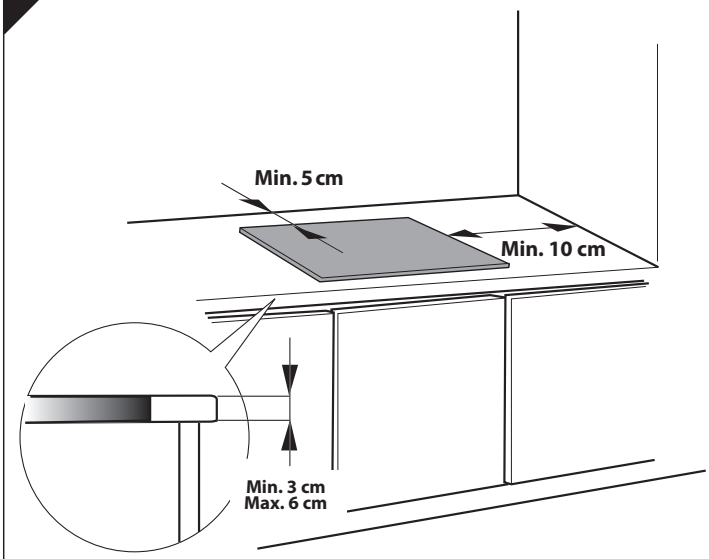
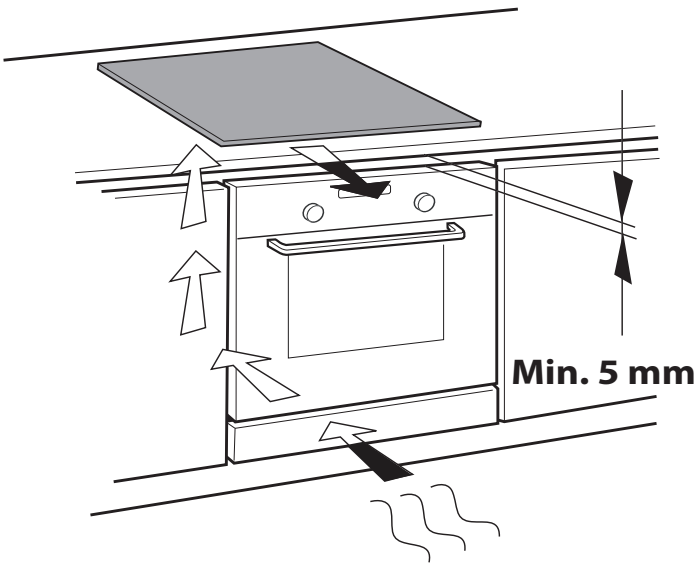

860 mm
510 mm
52 mm
30 +1 0 mm
483 mm
832 mm

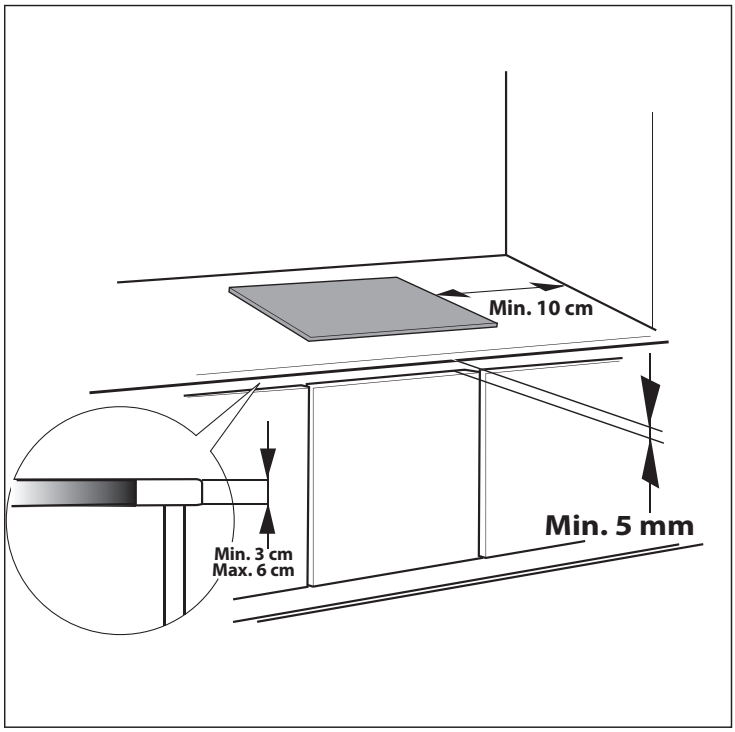

R = Min. 6,5 mm
Max. 8 mm
840 0 -2 mm
490 0 +2 mm

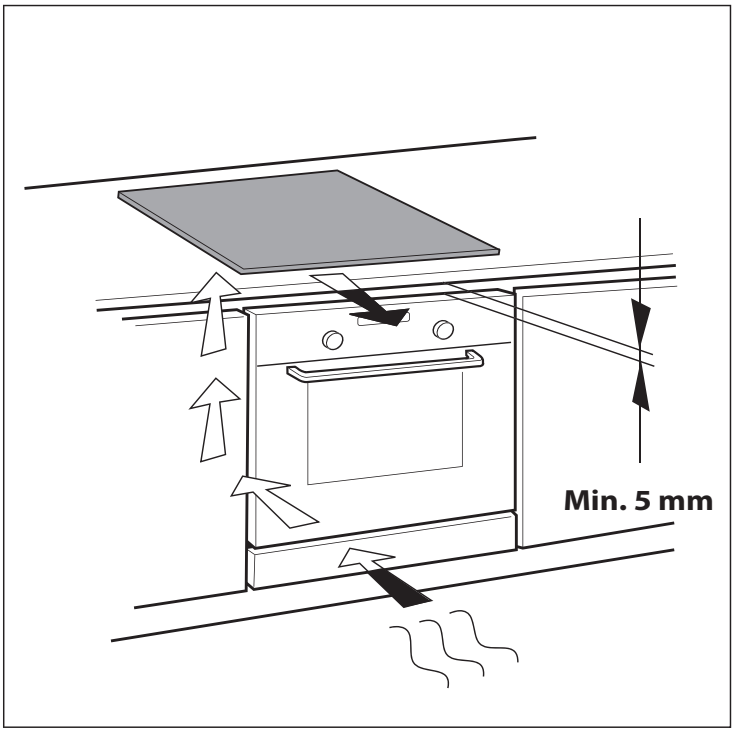
1

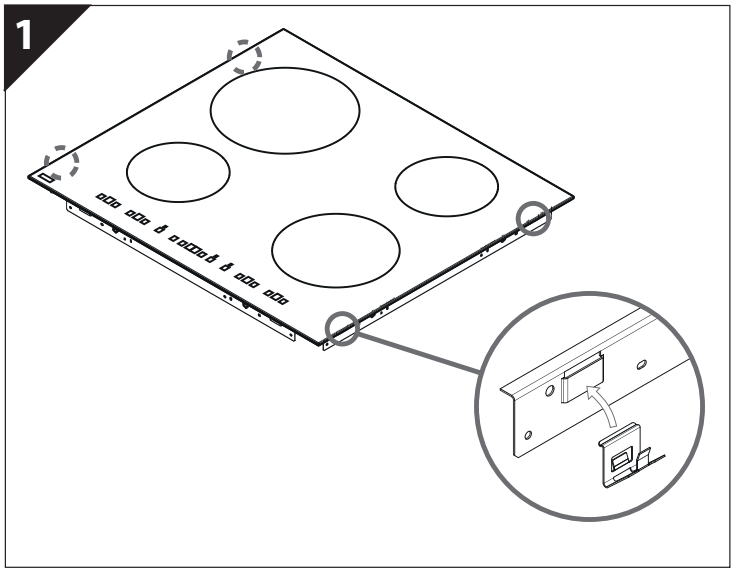

Min. 5 cm
Min. 10 cm
Min. 3 cm
Max. 6 cm

2


Min. 5 mm


Min. 10 cm
Min. 5 mm
Min. 3 cm
Max. 6 cm


Min. 5 mm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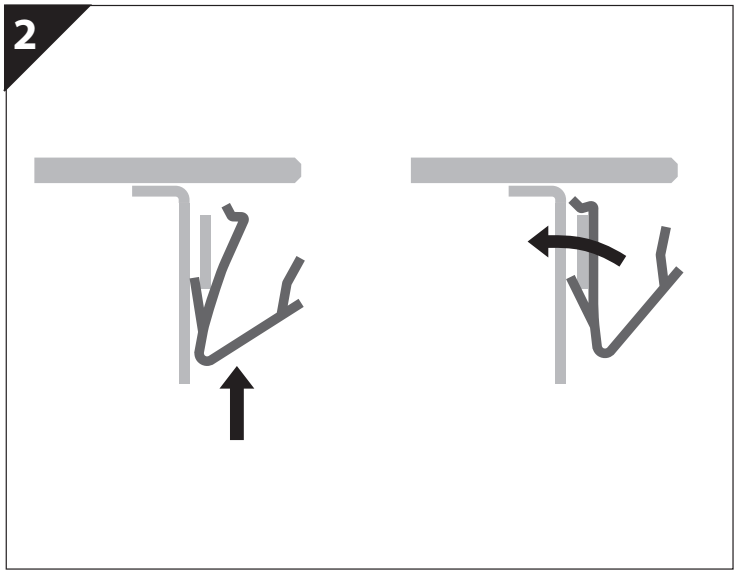
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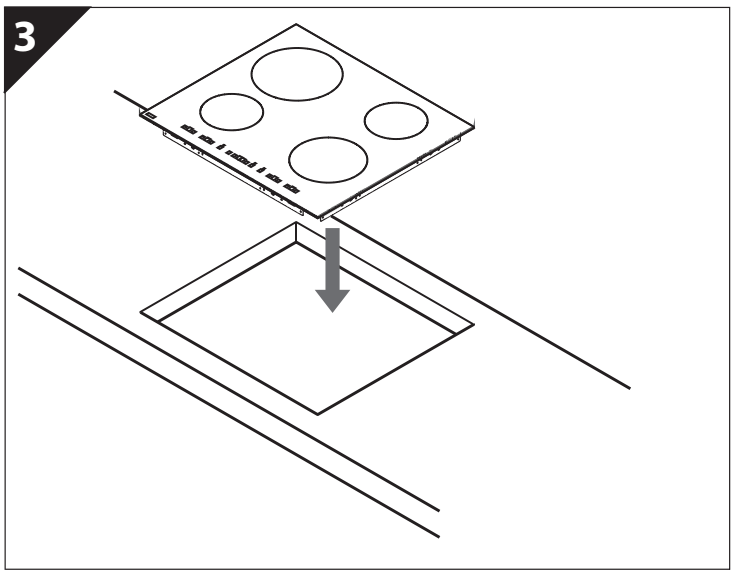

3

IMPORTANT SAFETY INSTRUCTIONS

YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

This manual and the appliance itself provide important safety messages, to be read and always observed.

This is the danger symbol, regarding safety, warning of potential risks to users and others.
All safety messages will be preceded by the danger symbol and the following words:

⚠ DANGER **Indicates a hazardous situation which, if not avoided, will result in serious injury.**

⚠ WARNING **Indicates a hazardous situation which, if not avoided, could cause serious injury.**

All messages relevant to safety specify the potential risk to which they refer and indicate how to reduce the risk of injury, damage and electric shocks due to incorrect use of the appliance. Make sure to comply with the following:

- The appliance must be disconnected from the power supply before carrying out any installation operation.
- Installation and maintenance must be carried out by a specialised technician, in compliance with the manufacturer's instructions and the local safety regulations in force. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- The appliance must be earthed.
- The power cable must be long enough for connecting the appliance, fitted in the cabinet, to the power supply.
- For installation to comply with the current safety regulations, an omnipolar switch with minimum contact gap of 3mm is required.
- Do not use multi-sockets or extension cords.
- Do not pull the appliance's power cable.
- The electrical parts must not be accessible to the user after installation.
- The appliance is designed solely for domestic use for cooking food. No other use is permitted (e.g. heating rooms). The Manufacturer declines any liability for inappropriate use or incorrect setting of the controls.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years old shall be kept away unless continuously supervised.
- The accessible parts can become very hot during use. Children must be kept away from the appliance and watched over to ensure they do not play with it.
- Do not touch the appliance heating elements during and after use. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled sufficiently.
- Do not place flammable materials on or near the appliance.
- Overheated oils and fats catch fire easily. Pay attention when cooking food products rich in fat and oil.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- A separator panel (not supplied) must be installed in the compartment under the appliance.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
  Danger of fire: do not store items on the cooking surfaces.
- Do not use steam cleaners.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.

SAFEGUARDING THE ENVIRONMENT

Disposal of packing

The packing material is 100% recyclable and marked with the recycling symbol (♺). The various parts of the packing must not be dispersed in the environment, but disposed of in compliance with local regulations.

Disposal

This appliance is marked in conformity with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
By ensuring that this appliance is correctly disposed of, the user can help prevent potentially negative consequences for the environment and health.

The symbol on the appliance or the accompanying documentation indicates that this product should not be treated as domestic waste but must be taken to an appropriate collection point for recycling WEEE.

Energy saving

For optimum results, it is advisable to:

- Use pots and pans with bottom width equal to that of the cooking zone.
- Only use flat-bottomed pots and pans.
- If possible, keep pot lids on when cooking (except for use in "SIXTH SENSE" mode).
- Cook vegetables, potatoes, et. with little water in order to cut down cooking time.
- Use a pressure cooker to save even more energy and time (do not use pressure cookers with the "SIXTH SENSE" function).
- Place the pot in the middle of the cooking zone marked on the hob.

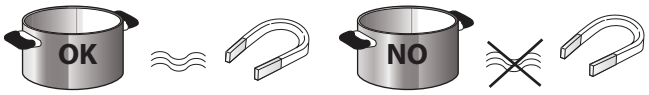
DECLARATION OF CONFORMITY CE

- This appliance, intended to come into contact with food products, complies with Regulation (CE) no. 1935/2004, and has been designed, manufactured and marketed in conformity with the safety requirements of "Low Voltage" Directive 2006/95/EC (replacing 73/23/EEC as amended) and protection requirements of "EMC" Directive 2004/108/EC.

BEFORE USE

IMPORTANT: The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol "INDUCTION SYSTEM" (Figure opposite). Place the pot on the required cooking zone before switching the hob on.

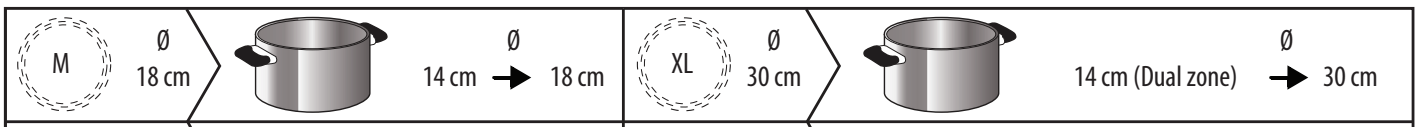
EXISTING POTS AND PANS



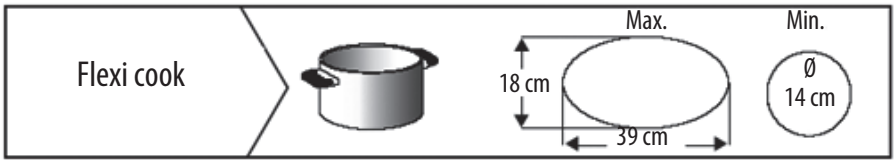
Use a magnet to check if the pot is suitable for the induction hob: pots and pans are unsuitable if not magnetically detectable.

- Make sure pots have a smooth bottom, otherwise they could scratch the hob. Check dishes.
- Never place hot pots or pans on the surface of the hob's control panel. This could result in damage.

RECOMMENDED POT BOTTOM WIDTHS



IMPORTANT: refer to the "SIXTH SENSE Function" section for correct pan base diameters for cooking zones with the SIXTH SENSE function.



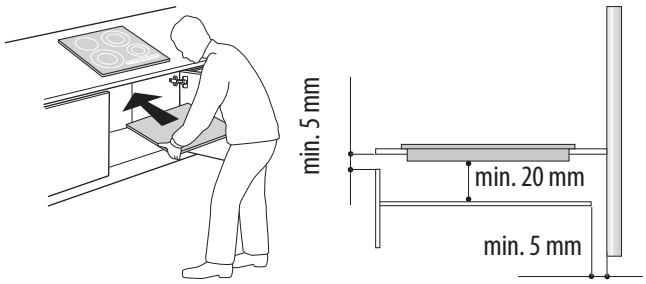
INSTALLATION

After unpacking the product, check for any damage during transport. In case of problems, contact the dealer or the After-Sales Service.

PREPARING THE CABINET FOR FITTING

⚠ WARNING

- **Install a separator panel under the hob.**
- **The lower part of the product must not be accessible after installation.**
- **In case of installation of an undertop oven, do not interpose the separator panel.**



- Do not install the hob above a dishwasher or washing-machine, so that the electronic circuits do not come into contact with steam or moisture which could damage them.
- The distance between the underside of the appliance and the separator panel must respect the dimensions given in the figure.
- In order to ensure the correct operation of the product, do not obstruct the minimum required clearance between the hob and the top of the unit.
- Do all cabinet cutting work before fitting the hob, and carefully remove any shavings or sawdust.
- IMPORTANT: For installation in worktops made of marble or similar materials, do not use the screws provided, but contact the after-sales service and request bonding kit 4812 310 19277.
  After bonding the brackets in the position indicated, leave the silicone to dry for around 24 hours before proceeding with installation of the appliance.

ELECTRICAL CONNECTION

⚠ WARNING

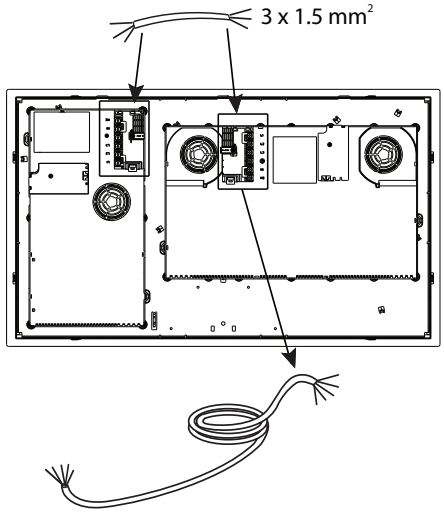
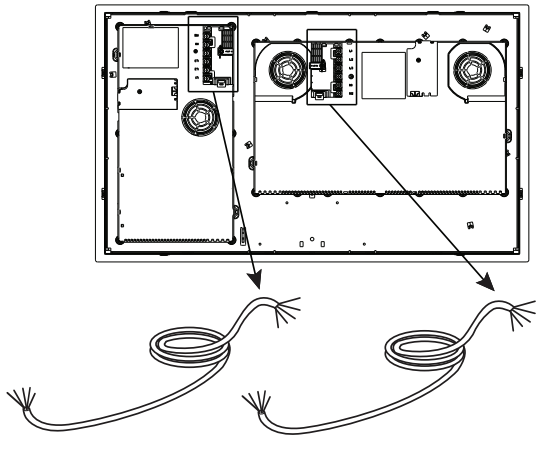
- **Disconnect the appliance from the power supply.**
- **Installation must be carried out by qualified personnel who know the current safety and installation regulations.**

- **The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure to observe the regulations provided in this chapter.**
- **The power cable must be long enough to allow the hob to be removed from the worktop.**
- **Make sure the voltage specified on the dataplate located on the bottom of the appliance is the same as that of the home.**
- **Do not use extension cords.**

Connection to the terminal block

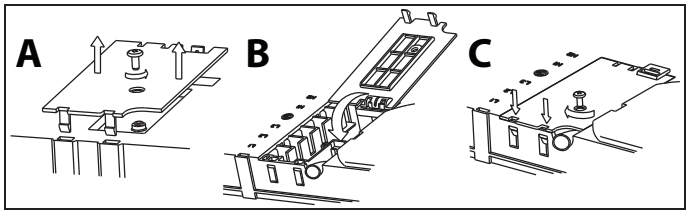
If the hob is already provided with the two power supply cables required, follow the instructions included in the supply cable bag.
Connect the cables to the two terminal blocks on the underside of the appliance.

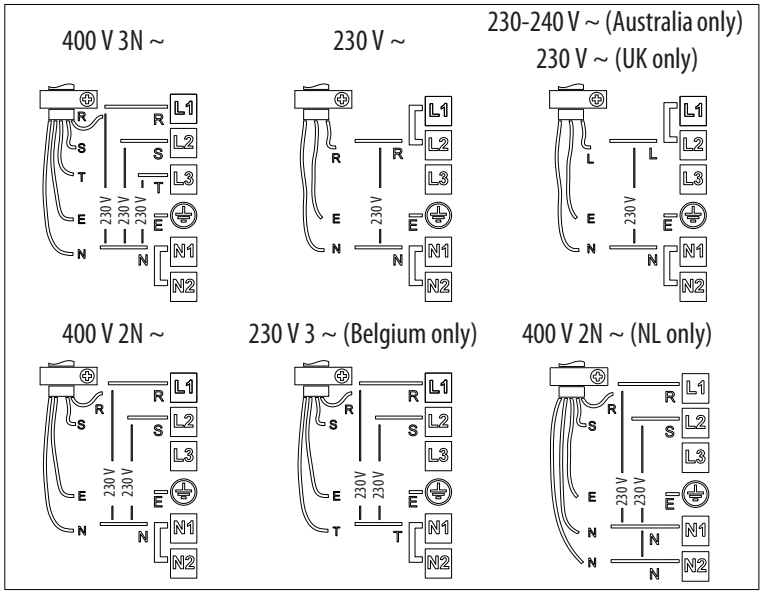
IMPORTANT: only for 400 V 3N connection~ use one power supply cable only (connecting it to the terminal block of the main electronic module) in addition to 3 x 1.5 mm^2 wiring for connecting the main terminal block to that of the auxiliary electronic module. For electrical connection, follow the instructions enclosed with the 3 x 1.5 mm^2 wiring.

400 V 3N ~	230 V ~ / 230-240 V ~ / 400 V 2N ~ / 230 V 3 ~
	

For the electrical connection, use an H05RR-F cable as specified in the table below.

Wires	Number x size
230 V ~ + ⏚	3 x 4 mm^2
230-240 V ~ + ⏚	3 X 4 mm^2 (Australia only)
230 V 3 ~ + ⏚	4 x 1.5 mm^2
400 V 3N ~ + ⏚	5 x 1.5 mm^2
400 V 2N ~ + ⏚	4 x 1.5 mm^2





Connect the yellow/green earth wire to the terminal with the symbol ⏚.

This wire must be longer than the other wires.

1. Remove the terminal block cover (A), undoing the screw and inserting the cover in the terminal block hinge (B).
2. Strip approx. 70 mm of sheath from the power supply cable.
3. Strip approx. 10mm of sheath from the conductors. Insert the power cable in the cable clamp and connect the wires to the terminal block as indicated in the connection diagram located near it.
4. Secure the power cable with the cable clamp.
5. Close the cover (C) and screw it on the terminal block with the previously removed screw.

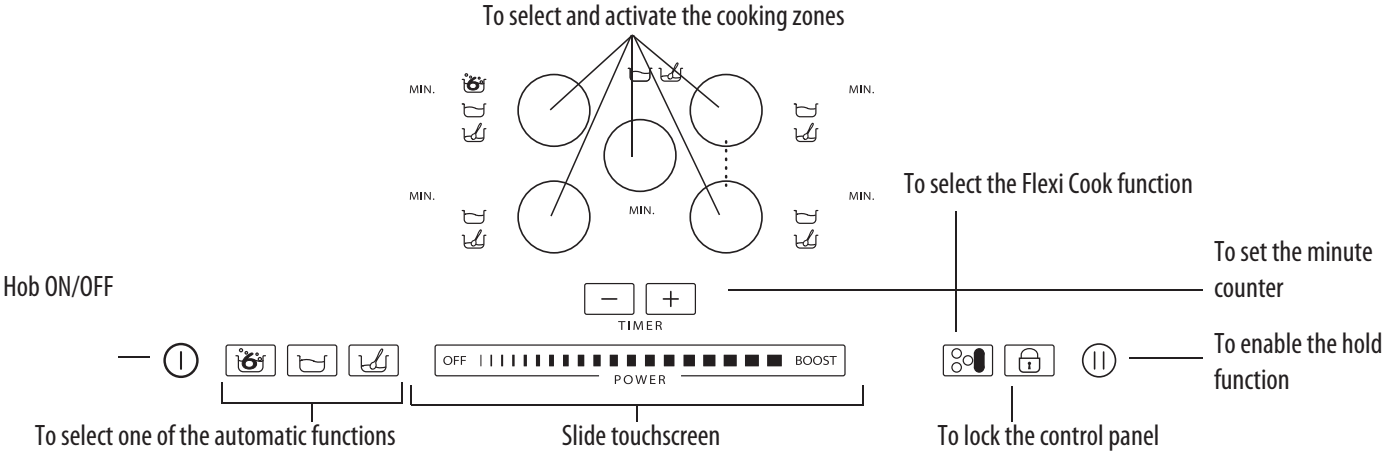
Each time the power is connected, the hob performs an automatic check for a few seconds.

Connect the appliance to the power supply by means of a multipole switch with minimum contact gap of 3mm.

INSTRUCTIONS FOR USE

Control Panel Description

The panel has touch controls: to use them, just press the corresponding symbol (a light touch is sufficient).



First use / after a power failure

After connecting the hob to the electrical power supply, the control panel is locked (the indicator light above the key is ON).

To unlock the control panel, press and hold the 🔒 key for 3 seconds. The indicator light switches off and the hob can be used normally.

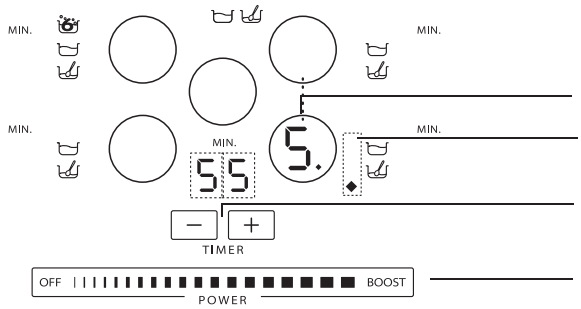
Switching the hob On/Off

To switch the hob on, press and hold the ⏻ key for approx. 2 seconds: the indicator light above the key switches on and dashes appear inside the circles indicating the cooking zones.

To switch off, press the same button until the hob switches off. All the cooking zones are deactivated

ⓘ The hob automatically switches off if no function is selected within 10 seconds of switching on.

Activation and adjusting cooking zones



Cooking zone selection and selected cooking zone/power level display

Indicates that one of the automatic functions is On

Cooking zone timer

Slide touchscreen (power adjustment)

After switching on the hob, position the pot on the chosen cooking zone.
Activate the cooking zone by pressing the corresponding circular key: the number 5 is displayed inside the circle, indicating the intermediate power level.

The hob automatically switches off if no function is selected within 10 seconds of switching on. If you are using a pot that is not suitable, not correctly positioned or not of the correct dimensions for your induction hob, the message "no pot" will appear in the display (see figure on the left). If no pot is detected within 60 seconds, the hob switches off.

To change the power level, slide your finger horizontally on the slide touchscreen: the number inside the circle increases/decreases as your finger slides up/down the touchscreen, ranging from a min. setting of 1 to a max. of 9. The slide touchscreen can be used to activate the booster function by pressing "BOOST" ("P" on the display) The "BOOST" power level can be used for 10 minutes maximum, after which the appliance automatically sets the power to level 9.

If more than one cooking zone is on, the slide touchscreen allows you to change the power level of the selected zone, indicated by the presence of a luminous dot at the bottom right of the power level indicator. To select a zone, simply press the relative round key.

Deactivation of cooking zones

Select the cooking zone to be switched off by pressing the relative round key (a dot lights up at the bottom right of the power level indicator). Press OFF on the slide touchscreen.

The cooking zone switches off and, if the zone is still hot, the letter "H" appears in the circle.
"H" is the residual heat indicator. The hob has such an indicator for each cooking zone; it signals which zones are still hot. When the cooking zone cools down, the display goes off.

Timer selection

The timer can be used to set a max. cooking time of 90 minutes.
Select the cooking zone to be used with the timer (a dot lights up at the bottom right of the power level indicator), then set the required cooking time using the + and - keys of the timer function: the time is minutes is shown next to the cooking zone display.
A few seconds after the key is pressed, the timer begins the countdown (the luminous dot of the selected cooking zone starts flashing).
Once the set time has elapsed, an acoustic signal sounds and the cooking zone switches off automatically.

Control panel lock

This function locks the hob controls to prevent accidental switching on (e.g. during cleaning operations).

Press the button for three seconds: a beep sounds and an indicator lights up above the padlock symbol to signal activation. The control panel is locked except for the deactivation function. To deactivate the control lock, repeat the activation procedure. The luminous dot goes off and the hob is active again.
IMPORTANT: The presence of water, liquid spilled from pots or any kind of objects resting on the button under the symbol can accidentally activate or deactivate the control panel lock function.

Hold

This function allows you to temporarily hold and then resume cooking processes maintaining previous settings (except for timer setting). Press the key : flashes on the display in place of the power levels. To resume cooking, press the key again.

Description of automatic functions

The hob features automatic functions for each cooking zone. The symbols of the available functions are shown next to the selection key of each cooking zone. Every time an automatic function is selected, an indicator light turns on next to the symbol and the letter "A" appears in the cooking zone display.

Sixth sense Function

The SIXTH SENSE function automatically selects the ideal power level to bring water to the boil and signals boiling point.

After positioning the pot of water, switch on the hob and select the desired cooking zone. Press the key : "A" appears on the display and the indicator light turns on. During heating, an animation is displayed in the space next to the cooking zone.

To ensure correct operation of the SIXTH SENSE function, we recommend that you:
- use water only (at room temperature);
- do not add salt, other ingredients or condiments until the water reaches boiling point;
- do not change the power setting of the cooking zone or remove or move the pot;
- do not use pressure cookers;
- fill the pot to at least 1/3 full (min. 1 litre) and never to the brim (see table on the right).

For optimum results, observe the following advice:
- do not put the lid on the pot that is being used with the SIXTH SENSE function;
- do not activate the SIXTH SENSE function if the zone is already hot (letter "H" on the display).

Cooking zone diameter	Pan base diameter for SIXTH SENSE function use	Maximum amount of water in the pot
18 cm	17-19 cm	5 litres

When the water comes to the boil, the hob emits an acoustic signal. This signal is sounded three times at regular intervals. After the second signal, a minute minder is automatically activated to keep track of boiling time. After the third signal, the hob automatically selects a lower power setting to keep the water simmering. From this moment on, you can add any ingredients you like, set the timer and change the power setting. Changing the power setting or selecting the "hold" function overrides the SIXTH SENSE function.

The function is deactivated when the "hold" function is selected.
- The hob manages the SIXTH SENSE function and booster levels autonomously, therefore, in some cases, it may not be possible to activate the booster with the SIXTH SENSE function already in use
- The quality of the cookware may affect the performance of the SIXTH SENSE function.

Simmering Function

After bringing the food to the boil, select the simmering function: a power level designed to maintain a gentle simmer is automatically set.To deactivate the function simply press OFF on the slide touchscreen.

Melting function

The melting function maintains a low and even temperature in the cooking zone. After positioning the pot/accessory on the chosen cooking zone, switch on the hob and select the cooking zone. Press the key : "A" appears on the display and the indicator light turns on. To deactivate the function, simply press OFF on the slide touchscreen.

Flexi cook

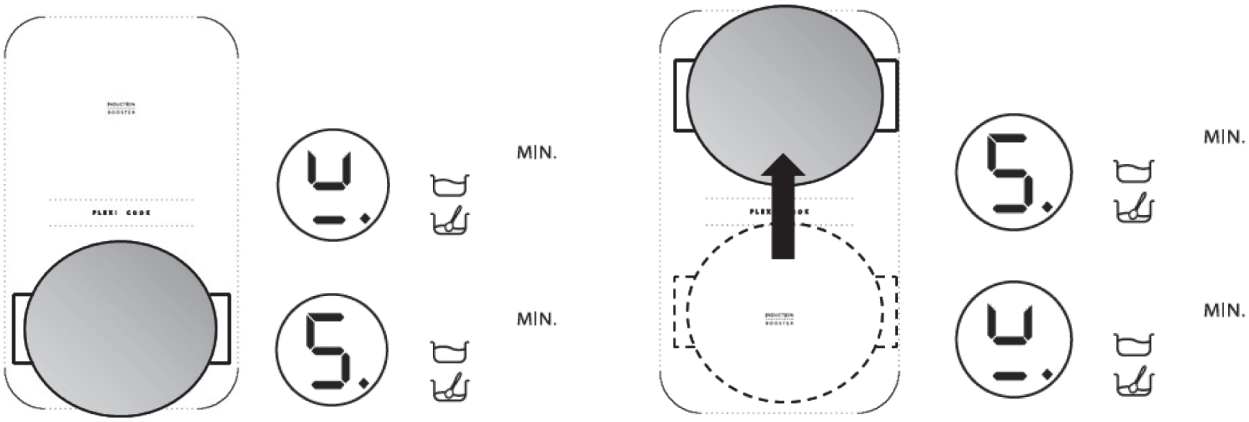
This function allows you to use the cooking area as two separate cooking zones or as an extra-large single zone.
It is perfect for oval, rectangular and elongated pans (with maximum base dimensions of 38x18 cm) or more than one standard pan. In order to activate the flexicook function, switch on the hob and press the button : the two cooking zone displays show level "5"; both dots next to the level number are lit, indicating that the Flexi cook is activated.

To change the power level, move your finger along the slide touchscreen: the number inside the circle will change with just a quick slide of the finger from a minimum of 1 to a maximum of 9. To deactivate the flexible zone function, press the key : the cooking zones revert to operating singly again. To switch the cooking zone off, press OFF

The message "no pot" will appear on the display of the zone that is not able to detect any pot (because of missing pot, or misplaced or not suitable for induction hob). This message remains active for 60 seconds: in this time you can add or slide pots within the flexicook area as you prefer.

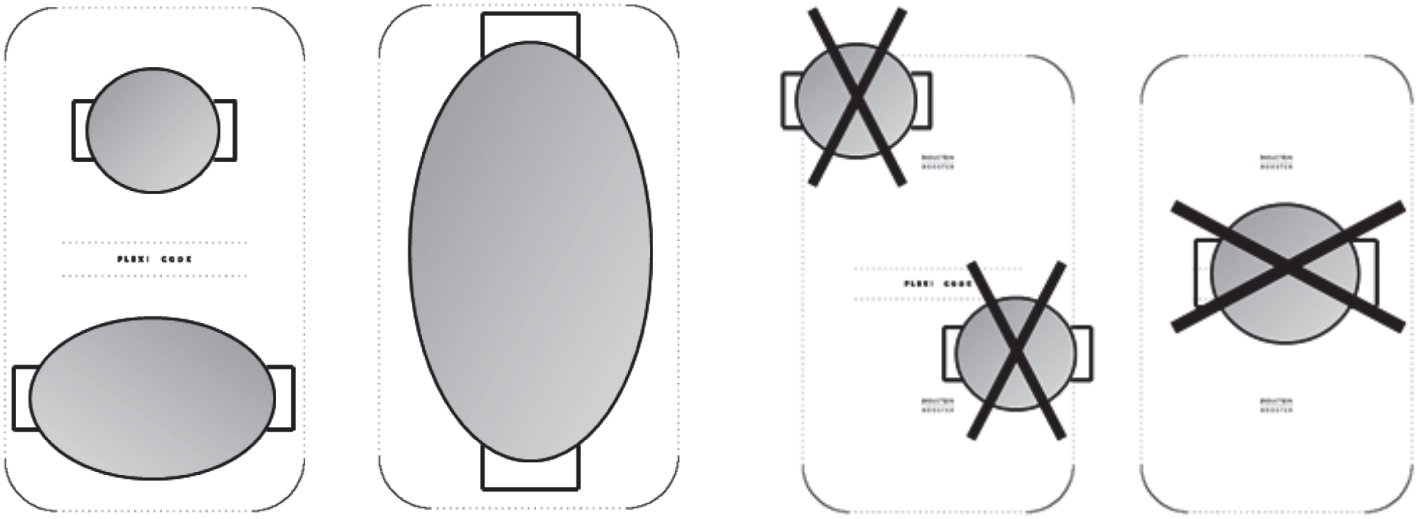
After 60 seconds if no pan is placed on the zone, the system stops "searching" pots on that zone, the symbol remains visible on the display to remind that the zone is disabled.

To reactivate the Flexicook function on both heaters, press the button .
The Flexi cook function is also able to detect when a pot is moved from one zone to the other one within the flexi cook area keeping the same power level of the zone where the pan originally was placed (see the example in the figure below: if the pot is moved from the front heater to the rear heater, the power level will be shown on the display corresponding to the zone where the pot is placed).



It is also possible to operate the Flexi cook area as two independent cooking zones, using the corresponding button of the single zone. Place the pot in the center of the single zone and adjust the power level with the slide touchscreen.

Important: make sure to place the pans centered on the cooking zone in the way to cover the logo INDUCTION BOOSTER placed in the center of the single cooking zone.
In case of big pot, oval, rectangular and elongated pans make sure to place the pans centered on the cooking zone covering both INDUCTION BOOSTER logos.
Examples of good pot placement and bad pot placement:



When the flexi cook function is selected, the booster and sixth sense functions cannot be used. If the timer is set, it will be displayed alongside the hotplate display at the top.

CLEANING

WARNING

- **Do not use steam cleaners.**
- **Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.**

IMPORTANT: Do not use abrasive sponges or scouring pads. Their use could eventually ruin the glass.

- After each use, clean the hob (when it is cool) to remove any deposits and stains due to food residuals.
- Sugar or foods with a high sugar content damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a specific hob cleaner (follow the Manufacturer's instructions).

TROUBLESHOOTING GUIDE

- Read and follow the instructions given in the section "Instructions for use".
- Connect the hob to the electricity supply and check that the supply has not been shut off.
- Dry the hob thoroughly after cleaning it.
- If the hob cannot be switched off after using it, disconnect it from the power supply.
- If, when the hob is switched on, alphanumeric codes appear on the display, consult the following table for instructions.

ERROR CODE	DESCRIPTION	POSSIBLE CAUSES	ERROR ELIMINATION
The hob switches off and after 30 seconds emits an acoustic signal every 10 seconds.	Permanent pressure on the control zone.	Water or kitchen utensils on the control zone.	Clean the control zone.
C81, C82, C83	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
F42 or F43	The connection voltage is wrong.	The sensor detects a discrepancy between the appliance voltage and that of the mains supply.	Disconnect the hob from the mains and check the electrical connection.
F12, F21, F25, F36, F37, F40, F47, F56, F58, F60, F61, F62, F63, F64	Call the After-sales Service and specify the error code.		

AFTER-SALES SERVICE

Before contacting the After-sales Service:

1. See if you can solve the problem yourself with the help of the "Troubleshooting guide".
2. Switch the appliance off and then on again it to see if the problem has been eliminated.

If the problem persists after the above checks, contact the nearest After-Sales Service.

Always specify:

- a brief description of the fault;
- the product type and exact model;
- the Service number (the number after the word Service on the rating plate), located under the appliance (on the metal plate). The Service number is also given in the warranty booklet;
- your full address;
- your telephone number.

SERVICE 0000 000 00000

If any repairs are required, contact an **authorised After-Sales Service Centre** (to ensure the use of original spare parts and correct repairs).
Spare parts are available for 10 years.

POWER LEVEL TABLE

Power level		Type of cooking	Level use (indicating cooking experience and habits)
Max. power	**Boost**	Fast heating	Ideal for rapidly increasing the temperature of food to fast boiling in the case of water or rapidly heating cooking liquids
	8-9	Frying - boiling	Ideal for browning, starting to cook, frying deep frozen products, fast boiling
High power	**7-8**	Browning - sautéing - boiling - grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling (for a short period of time, 5-10 minutes)
	6-7	Browning - cooking - stewing - sautéing - grilling	Ideal for sautéing, maintaining a light boil, cooking and grilling (for a medium period of time, 10-20 minutes), preheating accessories
Medium power	**4-5**	Cooking - stewing - sautéing - grilling	Ideal for stewing, maintaining a gentle boil, cooking (for a long period of time). Creaming pasta
	3-4	Cooking - simmering - thickening - creaming	Ideal for long-cooking recipes (rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk), creaming pasta
	2-3		Ideal for long-cooking recipes (less than a litre in volume: rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk)
Low power	**1-2**	Melting - defrosting - keeping food warm - creaming	Ideal for softening butter, gently melting chocolate, thawing small products
	1		Ideal for keeping small portions of just-cooked food or serving dishes warm and for creaming risotto
OFF	**Zero power**	Support surface	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an "H")

Function		Description of function
	Simmering	Identifies a power level that is suitable for simmering long-cooking recipes. Suitable for cooking tomato sauce, ragoût, soups, minestrone, maintaining a controlled cooking level (ideal for cooking in a bain-marie). Prevents food from boiling over or sticking to the bottom and burning, as often happens with these recipes. Use this function after bringing the pot to the boil.
	Melting	Identifies a power level that is suitable for slowly melting delicate products without compromising their sensorial quality (chocolate, butter, etc.).
	Sixth Sense	Automatically identifies when water reaches boiling point and reduces the power to a level that maintains boiling until the food is added. When water reaches boiling point, an acoustic signal sounds, prompting the user to add the desired ingredients (e.g. condiments, pasta, rice, vegetables, meat and fish to be boiled) but also home-made preserves or accessories to be sterilized.
	Flexi Cook	This function combines two cooking zones to offer an extra-large cooking surface for rectangular and oval containers or grilling pans. To grill large or many food items (fish, kebabs, vegetables, steaks, frankfurters). To cook recipes with liquids or broth such as rolled joints and whole fish in casseroles/fish kettles/pans.

COOKING TABLE

Food categories	Dishes or type of cooking	Power level and cooking status			
		First stage	Power	Second stage	Power
Pasta, rice	Fresh pasta	Heating the water	Booster - 9	Cooking the pasta and maintaining the boil	7-8
	Dry pasta	Heating the water	Booster - 9	Cooking the pasta and maintaining the boil	7-8
	Boiled rice	Heating the water	Booster - 9	Cooking the pasta and maintaining the boil	5-6
	Risotto	Sautéing and roasting	7-8	Cooking	4-5
Vegetables, pulses	Boiled	Heating the water	Booster - 9	Boiling	6-7
	Fried	Heating the oil	9	Frying	8-9
	Sautéed	Heating the accessory	7-8	Cooking	6-7
	Stewed	Heating the accessory	7-8	Cooking	3-4
	Light fried	Heating the accessory	7-8	Browning the food	7-8
Meat	Roast	Browning the meat with oil (if with butter power level 6)	7-8	Cooking	3-4
	Grilled	Preheating the pot	7-8	Grilling on both sides	7-8
	Browned	Browning with oil (if with butter power level 6)	7-8	Cooking	4-5
	Stewed	Browning with oil (if with butter power level 6)	7-8	Cooking	3-4
Fish	Grilled	Preheating the pot	7-8	Cooking	7-8
	Stewed	Browning with oil (if with butter power level 6)	7-8	Cooking	3-4
	Fried	Heating the oil or fat	8-9	Frying	7-8
Eggs	Frittata	Heating the pan with butter or fat	6	Cooking	6-7
	Omelettes	Heating the pan with butter or fat	6	Cooking	5-6
	Soft/hard-boiled	Heating the water	Booster - 9	Cooking	5-6
	Pancakes	Heating the pan with butter	6	Cooking	6-7
Sauces	Tomato	Browning with oil (if with butter power level 6)	6-7	Cooking	3-4
	Ragout	Browning with oil (if with butter power level 6)	6-7	Cooking	3-4
	Béchamel	Preparing the base (melt butter and flour)	5-6	Bring to a light boil	3-4
Desserts, creams	Pastry cream	Bring the milk to the boil	4-5	Maintain a light boil	4-5
	Puddings	Bring the milk to the boil	4-5	Maintain a light boil	2-3
	Rice in milk	Heat the milk	5-6	Cooking	2-3